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Emmi-Roth Käse USA Introduces Veggie & Cheese Pairings That Please

MONROE, Wis. – With the bounty of summer vegetables about to descend on kitchens around the country, Emmi-Roth Käse USA sought the expert advice of Coastal Sunbelt Produce, a leading produce distributor in the Mid-Atlantic, to develop a new seasonal veggie & cheese pairings program that offers tips and advice on creating tasty, healthy options for bringing vegetables and cheese to the center to the plate.

More consumers are seeking healthier meals both at home and when dining out, studies show, but that doesn't mean they're willing to compromise on flavor. That's why combining cheese and vegetables makes so much sense, says Chef Regi Hise, Director of Culinary Development at Emmi-Roth Käse USA. "It's a two-pack punch to any diet: cheese provides calcium and protein, and veggies supply vitamins and minerals. It's a win-win combination."

For summer, options abound, and salads and sandwiches are a natural choice for veggie and cheese pairings. Emmi-Roth Käse suggests a Green Bean & Moody Blue Cheese Salad, a delicious way to enjoy green beans in season. Served cold, it's a perfect summer dish that doubles as a salad or side dish at home, on a picnic, or as a potluck dish to pass.

Other options include combining Swiss cheese with English peas for a unique pasta salad, or mixing tomatoes with Gruyère for a quick summer quiche. With so many vegetables in season, it's easy to find a natural combination to serve as a quick, wholesome snack or a healthy gourmet meal.

Additional recipes and pairing suggestions will be released during the fall, winter, and spring seasons to celebrate the abundance of each harvest. For more information on cheese and veggie pairings and recipes, contact Rebecca Seiler, Emmi-Roth Käse USA Marketing Manager, at 608.845.5796 ext. 7, or visit www.roth-kase.com/recipes.

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Emmi-Roth Käse USA manufactures and markets specialty cheeses. Known for the skill of its expert cheesemakers and cellar-curing cheese masters, its cheeses have won hundreds of awards in regional, national and international competitions in the past decade and are distributed around the world.